

Domaine la Bouïssiere Gigondas 2014



Classification	AOC Gigondas
Vineyards	Dentelles de Montmirail (Z/Z-O), (300- 400 mtr)
Wine domain	Domaine la Bouïssiere
Wine maker	Thierry Faravel
Website	www.labouissiere.com
Vintage	2014
Alcohol %	15.0%
Grapes	70% grenache noir, 25% syrah, 5% mourvèdre
Age	50 year (average)
Yield	33 hl/ha
Terroir	clay, limestone
Surface	8,5 hectare
Viticulture	organic (certified)
Vinification	manually harvested and selection; 83% destemmed; natural yeast; fermentation on concrete in 30 days at max. 35°C; daily cap punching and pump over
Aging	12 months: 75% foudre (25% new, 75% 1-3 year), 25% concrete
Bottling	unfined; unfiltered
Bottled	April 2016
Sulfite	-
Vintage quality	excellent
Aging potential	2026-2028
Revue du Vin de France	16/20